

seasonal set menu

three courses 46

soup

courgette & spinach

pimm's cured trout

rye

dry-aged beef tartare

confit egg, sourdough

burrata

heritage tomatoes, red onion relish, green sauce

...

pan-fried hake

sweetcorn & pancetta, burnt butter, sage

roasted chicken breast

fondant potato, peas a la française, thyme jus

dry-aged rare breed sirloin

triple cooked chips, onion & watercress salad, beef-fat béarnaise

root vegetable & pine nut wellington

...

bramley apple pie

pecans, salted caramel, vanilla ice cream

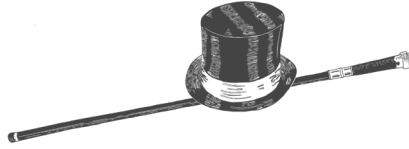
chocolate fondant

peanut butter ice cream

vanilla panna cotta

strawberry compote & gelato, mint meringues

includes bread and a selection of sides for the table



sunday set menu

three courses 46

pimm's cured trout
rye

dry-aged beef tartare
confit egg, sourdough

burrata
heritage tomatoes, red onion relish, green sauce

...

*all roasts are served with beef-fat roast potatoes, glazed carrots,
tenderstem broccoli, green beans, yorkshire pudding and gravy*

dry-aged rare breed sirloin
horseradish

iron age pork
apple sauce

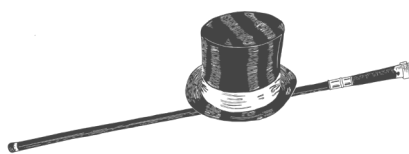
root vegetable & pine nut wellington

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bramley apple pie
pecans, salted caramel, vanilla ice cream

chocolate fondant
peanut butter ice cream

vanilla panna cotta
strawberry compote & gelato, mint meringues



pub classics menu

three courses 36

pimm's cured trout
rye

dry-aged beef tartare
confit egg, sourdough

burrata
heritage tomatoes, red onion relish, green sauce

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beef & ale pie
mash, whole roasted carrot

grass-fed beef burger & fries
nduja, cheese, pesto mayonnaise, red onion relish

root vegetable & pine nut wellington

beer battered cod & triple cooked chips
crushed peas, tartare sauce
(bookings of 20 or fewer)

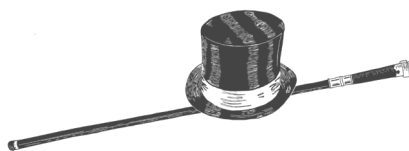
fish pie
creamed spinach
(bookings of 21 or more)

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bramley apple pie
pecans, salted caramel, vanilla ice cream

chocolate fondant
peanut butter ice cream

vanilla panna cotta
strawberry compote & gelato, mint meringues



feasting menu

three courses 65

*select two mains and three sides to be served on sharing platters
for a minimum of 10 guests*

soup

courgette & spinach

pimm's cured trout

rye

dry-aged beef tartare

confit egg, sourdough

burrata

heritage tomatoes, red onion relish, green sauce

whole baked turbot

brown shrimps, capers, samphire, tomato, croutons

whole roasted chicken

stuffing

sirloin of beef wellington

heritage carrot wellington

porchetta

baked apple

wing rib

rösti chips

...

sides

plain or truffle fries | roasted potatoes | mash & gravy | mac & cheese
peas a la française | creamed spinach | roasted chantenay carrots, chive butter
sweetcorn & chilli butter | watercress, fennel & parmesan salad | bitter leaf salad

bramley apple pie

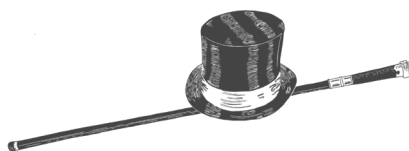
pecans, salted caramel, vanilla ice cream

chocolate fondant

peanut butter ice cream

vanilla panna cotta

strawberry compote & gelato, mint meringues



canapés

savoury

2.75 per person
crudités
with romesco & hummus

2.75 per piece
tomato, black olive, caper, basil & mozzarella tart
red onion palmier, blue cheese, apple
chickpea & vegetable fritter, spice tomato relish
crispy sweet potato, avocado, salsa verde
welsh rarebit

...

3 per piece
beef tartare
lamb scotch olive
chicken & mushroom pasty
smoked haddock kedgeree arancini, lemon pickle
trout rillette, rye bread

...

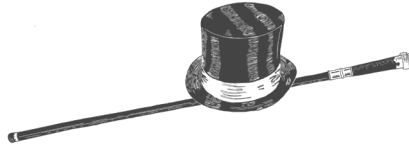
3.25 per piece
mini beef burger
baby gem & caramelised onions, green peppercorn mayonnaise
crispy spiced prawn
citrus & tomato jam

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sweet

2.75 per piece
mini coconut & rum sponge cake
mini bramley apple pies
raspberry cheesecake tart
mini soft baked chocolate cookies
custard & fruit tart
chocolate peanut truffle
lemon meringue pie

a minimum order of 20 per item is required



savoury snacks

ideal to be served in an informal buffet style
or as a late night treat for your guests

pork sausage roll 4

scotch egg 5

wild mushroom scotch egg 5

sliders 6.5
(beef, chicken or veggie)

pasty 6.5
(beef or veggie)

fish finger sandwich 7.5
tartare sauce

mini fish & chips 8

a minimum order of 10 per item is required

finishing touches

add accompaniments to your menu to enhance your event

selection of 3 canapes per person 10
(tomato tart, beef tartare, crispy spiced prawn)
for a minimum of 12 guests

individual cheese board 8

tea, coffee and petit fours 5

espresso martini station 300
(serves 28)